

FIREBIRD

by SUETOMI

EVENTS DECK 2025



FIREFIRE

by SUETOMI

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WOOD-FIRED TORI-FOCUSED OMAKASE

Firebird by Suetomi marks the first international venture of acclaimed Japanese chef-owner Makoto Suetomi—the visionary behind Tokyo's wildly popular Makitori Shinkobe, renowned for its coveted one-year waitlist.

At Firebird, Chef Suetomi introduces a deeply personal take on counter dining: an intimate, tori-focused omakase. Helmed by Chef Alvin Leong, each course is built on Japanese techniques, elevated through years of refinement with no detail left to chance. This is a dining experience shaped by quiet intensity—where mastery reveals itself in restraint.

A portrait of Chef Makoto Suetomi, a man with dark hair and a gentle smile, wearing a dark chef's coat. He is standing with his arms crossed, looking towards the camera. The background is dark, making him stand out.

CHEF - OWNER MAKOTO SUETOMI

In his first-ever international venture, celebrated Chef-owner and visionary Makoto Suetomi of Tokyo's wildly popular Makitori Shinkobe — renowned for its coveted one-year waitlist — brings his signature wood-fire artistry to Singapore with Firebird by Suetomi.

Since 2021, Chef Suetomi has launched five experiential wood-fire restaurants across Tokyo, earning critical acclaim for his innovative yet tradition-rooted approach to Japanese cuisine. With Firebird, Chef Suetomi presents an intimate tori-focused wood-fire omakase dining experience crafted with the flair and precision of Japanese culinary artistry, heralding a new dimension in wood-fire dining in Singapore.



HEAD CHEF ALVIN LEONG

Ably supporting the kitchen is Head Chef Alvin Leong, whose culinary journey spans esteemed establishments such as Odette and Waku Ghin. With a strong foundation in both Japanese and French fine dining, he brings finesse, precision, and a deep respect for craft to Firebird's open-flame experience.

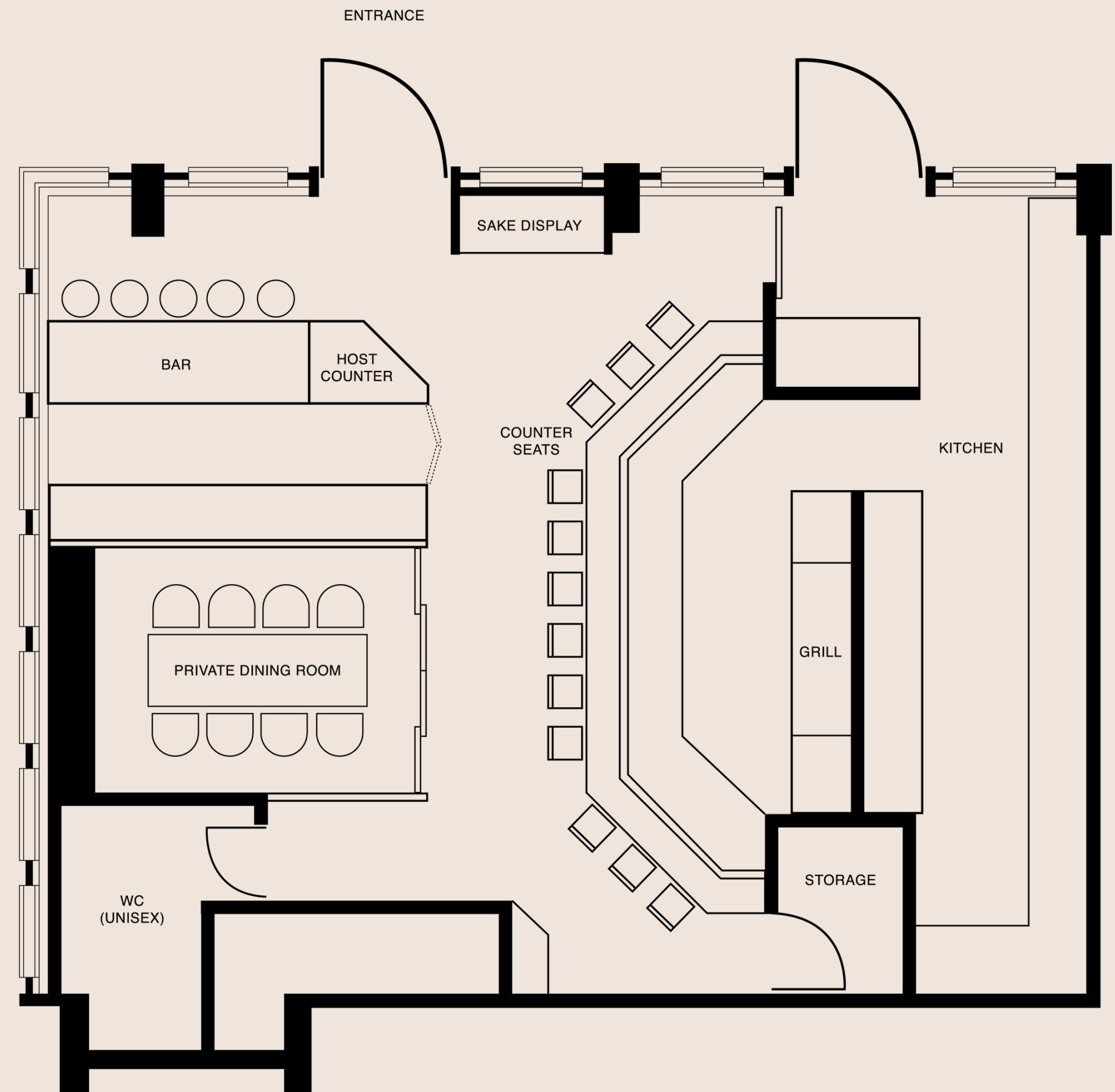
FLOOR PLAN

Seating capacity

Dining counter: 12 pax

Private dining room: 8 pax

Bar: 5 pax



MIN SPEND, BUYOUT PRICE

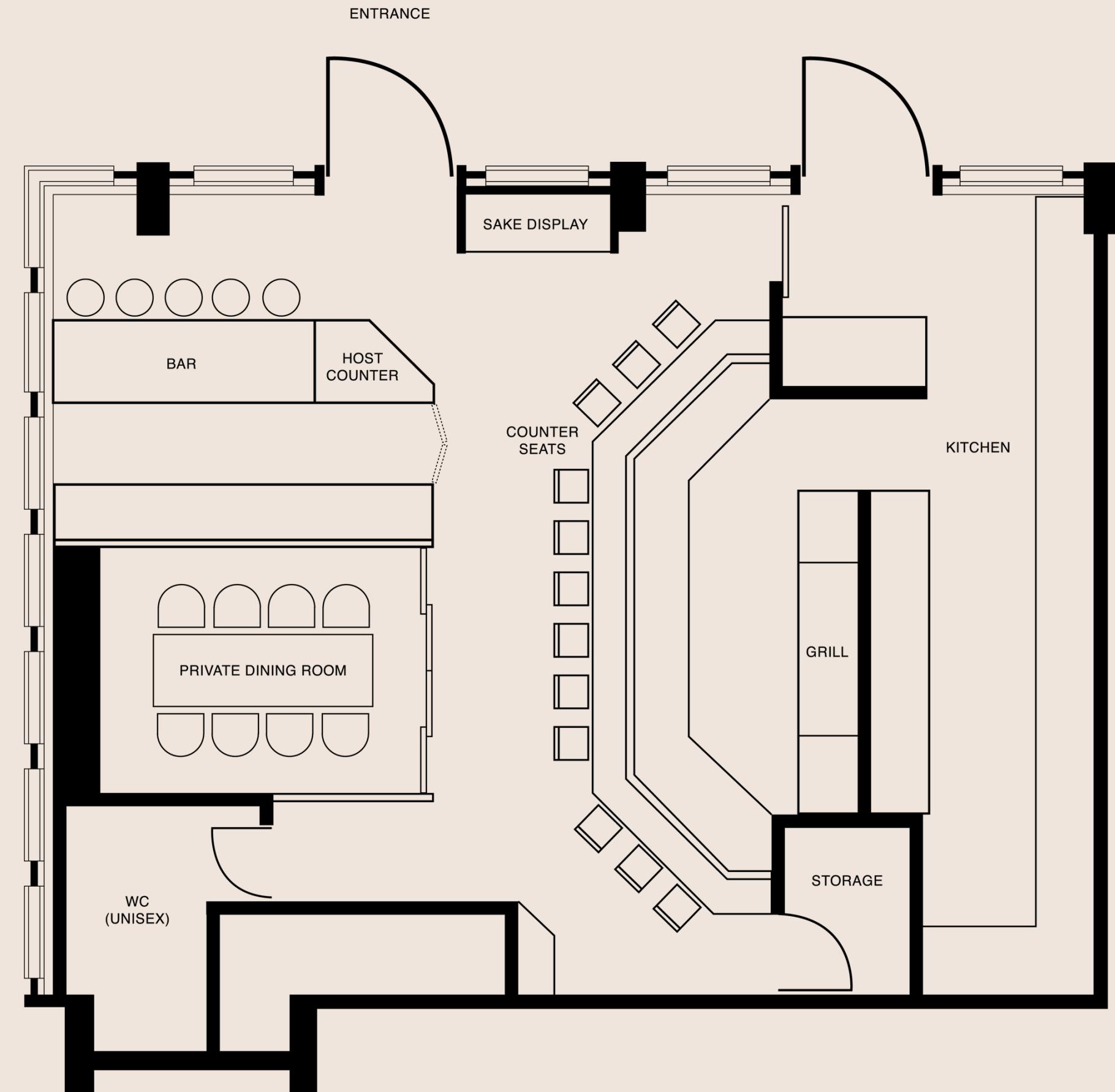
	Pax	Pricing
Full Buyout	25	Tue-Sat Dinner (4 hours) \$9,000++

Seating capacity

Dining counter: 12 pax

Private dining room: 8 pax

Bar: 5 pax



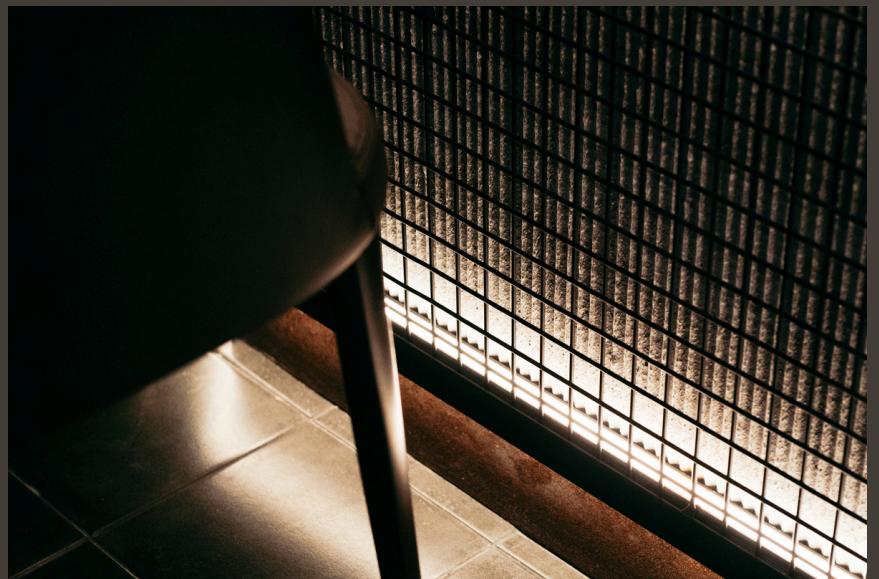
COUNTER SEATS
(SITS 12)



PRIVATE DINING AREA
(SITS 8)



BAR SEATS
(SITS 5)



PARKING OPTIONS

Open-air parking are available at:

- Neil Road
- Duxton Hill

Indoor parking is available at:

- Mondrian Singapore Duxton (entrance via Craig Road)
- Craig Place





TERMS AND CONDITIONS

Deposit & Payment Policy

A 50% deposit of the agreed minimum spend is required upon confirmation the event. The remaining 50% is payable on the day of the event, post-event. Payment may be made via credit card link or bank transfer, as outlined in the invoice.

Food & Beverage

External food and beverages are not permitted unless agreed upon in writing between the Operator and Client.

Loss & Damage

The Operator is not liable for any lost or damaged items brought into the venue.

The Client is responsible for ensuring all event setups cause no permanent damage to the venue. Any damage incurred must be restored at the Client's expense.

Pricing

All prices are subject to prevailing government taxes and service charges.



TERMS AND CONDITIONS

Signage & Decorations

All decor and signage must be approved by the Operator.

No items may be affixed to walls, floors, windows, or ceilings.

Signage is only permitted within the rented space and not on public grounds.

Deliveries & Setup

All deliveries must be made at designated loading points. Setup times must be coordinated in advance with the Operator.

Validity, Amendments & Cancellations

This agreement remains in effect until the event concludes.

The Operator may amend terms for events scheduled more than 6 months ahead without penalty.

Cancellations must be made in writing:

- ≥21 days before: Full refund of deposit
- <72 hours: 50% of minimum spend charged
- <48 hours: 100% of menu price or minimum spend (whichever is higher)

Exclusions

All deliveries must be made at designated loading points. Setup times must be coordinated in advance with the Operator.

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by SUETOMI

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